

Agrodoubs
Easy to enjoy

PROFESSIONAL

CHOCOLATE TART

The contrast between the crunchy pastry and the smooth, creamy chocolate ganache makes the chocolate tart a must-have dessert! Agrodoubs innovates with a frozen tart with a high dark chocolate content (40%) for the pleasure of all gourmets.



CHOCOLATE TART PREPARATION

Why choose it?

- Made with 67% cocoa chocolate
- GMO-free and preservative-free
- Quick and easy to use
- Pasteurized for perfect flavor retention

Storage conditions

- Best before: 24 months. Store at -18°C
 - After thawing, store between 0°C and 4°C for 24 hours (unopened bag)
 - Never refreeze a thawed product
- After opening, use within 24 hours



Frozen ❄️

 [Find out how our video works on our website](#)



WARM
30°C



FILL



COOL
2h

PACKAGING

Packaging	Unit weight	Carton	Pallet 800 x 1200
Pouches 1kg	1kg	5 x 1kg = 5kg	182 cartons = 910kg

DISCOVER OUR RANGE

IN CARTONS



IN POUCHES



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